

Product Kunafa

Date: 1-6-2024

Revision : 1

1° Product Characterization

A) Quantity Composition

100% Kunafa Candy

B) Cooking instructions

Cooking time 20 - 30 m

C) Storage Conditions

Freezer – Freeze Completely At -18°C. See Expiry Date Printed Below

Fridge – Keep At 7 °c For Seven Days. Make Sure The Product Is Cooled Entirely

Room Temperature – Keep In A Cool And Dry Place For Three Days. Keep Away From Heat And/Or Direct Sunlight

D) Organoleptic Characteristic

Flavour	Characteristic
Colour	Uniform
Odour	Characteristic

E) Physical and chemical characteristics

Humidity	≤ 7.0 + 0,3 %
Additives	Absence

F) Microbiological Characteristics

staphylococcus	Max 1 x 10 ³ cfu/g
Moulds	Max 1 x 10 ⁴ cfu/g
Yeasts	Max 1 x 10 ⁴ cfu/g
<i>E. coli</i>	Max 1 x 10 ⁴ cfu/g
Enterobacteriaceae	Max 1 x 10 ² cfu/g
Salmonella	Not Detected
TPC	Max 1 x 10 ⁴ cfu/g

Technical Sheet Of Product

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Ingerdients

Flour, sugar, vegetable oils, salt, water.

H) Nutritional Information (100g)

a) Energy	1241.45 KJ / 296.5 Kcal
b) Fats	1.3 g
of which Saturates	0 g
c) Carbohydrates	66.5 g
of which sugars	4.38 g
d) Fibre	0 g
e) Protein	4.7 g
f) Salt	0.45 g

2° Elaboration Process

A) Intended use

The kunafa is suitable for consumption for all ages, after being cooked. It is understood by cooking,First, we paint the Konafa with ghee Then we put it on the fire until it changes color to golden Then we put syrup on it .

Suitable for vegetarians .

3° Quality Control

Made according to BRC and IFS, international standards of Food Safety.

4° Legislation

ISO 22000 : 2005

B) Codification

a) Best before end :

18 months from the Production Date

b) Batch Manufacturing

lot X Y Z

X The number of the day

Y number of the month

Z number of Year

